



# Use and Care & Installation Guide

## *Electric Range*

### Contents

Aluminum Foil	18	Door Removal	20
Anti-Tip Device	3, 6, 25, 27	Light; Bulb Replacement	13, 20
Appliance Registration	2	Roasting	16
Canning Tips	9	Roasting Guide	17
Care and Cleaning	20-23	Thermostat Adjustment	21
Clock/Timer	12	Vent Duct	20
Consumer Services	31	Problem Solver	24
Energy-Saving Tips	5	Safety Instructions	3-4
Features	6-7	Surface Cooking	8-11
Flooring under the Range	5	Control Settings	8
Installation Instructions	25-27	Cookware Tips	10, 11
Leveling	5	Warranty	Back Cover
Model and Serial Numbers	2		
Oven	13-20		
Baking	14		
Baking Guide	15		
Broiling	18		
Broiling Guide	19		
Continuous Cleaning	23	<b>GE Answer Center®</b>	
Control Settings	13	<b>800.626.2000</b>	

#### Standard Clean models

JBS02P      JBS16P  
JBS03P      JBS26GP  
JBS03GP      JBS26P  
JBS16GP

#### Continous Clean models

JBC16GP  
JBC26P

### *GE Appliances*

49-8214

## Help us help you...

### **Before using your oven, read this book carefully.**

It is intended to help you operate and maintain your new oven properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs  
GE Appliances  
Appliance Park  
Louisville, KY 40225

### **Write down the model and serial numbers.**

You'll find them on a label on the front of the oven behind the oven door.

These numbers are also on the Consumer Product Ownership Registration Card that came with your oven. Before sending in this card, please write these numbers here:

---

Model Number

---

Serial Number

Use these numbers in any correspondence or service calls concerning your oven.

### **If you received a damaged oven...**

Immediately contact the dealer (or builder) that sold you the oven.

### **Save time and money. Before you request service...**

Check the Problem Solver in the back of this book. It lists causes of minor operating problems that you can correct yourself.

### **If you need service...**

To obtain service, see the Consumer Services page in the back of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations  
GE Appliances  
Appliance Park  
Louisville, KY 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance Consumer  
Action Panel  
20 North Wacker Drive  
Chicago, IL 60606

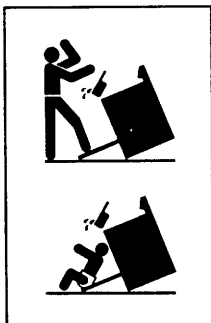
# IMPORTANT SAFETY INSTRUCTIONS

**Read all instructions before using this appliance.**

When using electrical appliances, basic safety precautions should be followed, including the following:

- **Use this appliance only for its intended use** as described in this manual.
- **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided installation instructions.
- **Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book.** All other servicing should be referred to a qualified technician.
- **Before performing any service, DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**

## WARNING—All



ranges can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall or floor by

installing the Anti-Tip device supplied (see Installation Instructions). To check if the device is installed and engaged properly, remove the drawer and inspect the rear leveling leg. Make sure it fits securely into the slot in the device.

If you pull the range out from the wall for any reason, make sure the rear leg is returned to its position in the device when you push the range back.

- **Do not leave children alone**—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

- **Don't allow anyone to climb, stand or hang on the door, drawer or range top.** They could damage the range and even tip it over, causing severe personal injury.

- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

- **Never wear loose-fitting or hanging garments while using the appliance.** Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.

- **Use only dry pot holders**—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.

- **For your safety, never use your appliance for warming or heating the room.**

- **Do not store flammable materials in an oven or near the cooktop.**

- **Do not use oven for a storage area.** Items stored in the oven can ignite.

- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

- **Keep hood and grease filters clean** to maintain good venting and to avoid grease fires.

- **Do not let cooking grease or other flammable materials accumulate in or near the range.**

- **Do not touch heating elements or interior surface of oven.** These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling, first.

Potentially hot surfaces include the cooktop and areas facing the cooktop, oven vent opening and surfaces near the opening, and crevices around the oven door. Remember: The inside surface of the oven may be hot when the door is opened.

*(continued on next page)*

# IMPORTANT SAFETY INSTRUCTIONS (continued)

- **Do not use water on grease fires. Never pick up a flaming pan.** Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam type fire extinguisher.

- **When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

## Oven

- **Stand away from range when opening oven door.** Hot air or steam which escapes can cause burns to hands, face and/or eyes.

- **Don't heat unopened food containers in the oven.** Pressure could build up and the container could burst, causing an injury.

- **Keep oven vent duct unobstructed.**

- **Keep oven free from grease buildup.**

- **Place oven shelf in desired position while oven is cool.** If shelves must be handled when hot, do not let pot holder contact heating units in the oven.

- **Pulling out shelf to the shelf stop is a convenience in lifting heavy foods.** It is also a precaution against burns from touching hot surfaces of the door or oven walls.

- **When using cooking or roasting bags in oven,** follow the manufacturer's directions.

- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.

## Surface Cooking Units

- **Use proper pan size—**This appliance is equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to burner will also improve efficiency.

- **Never leave surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may catch on fire.

- **Be sure drip pans and vent ducts are not covered and are in place.** Their absence during cooking could damage range parts and wiring.

- **Don't use aluminum foil to line drip pans** or anywhere in the oven except as described in this book. Misuse could result in a shock, fire hazard or damage to the range.

- **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for range-top service;** others may break because of the sudden change in temperature. (See section on "Surface Cooking" for suggestions.)

- **To minimize the possibility of burns,** ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.

- **Always turn surface unit to OFF before removing cookware.**

- **Keep an eye on foods being fried at HI or MED HI heats.**

- **To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at OFF position and all coils are cool before attempting to lift or remove the unit.**

- **Don't immerse or soak removable surface units. Don't put them in a dishwasher.**

- **When flaming foods are under the hood, turn the fan off.** The fan, if operating, may spread the flame.

- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.

- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.

- **If a combination of oils or fats will be used in frying,** stir together before heating, or as fats melt slowly.

- **Always heat fat slowly, and watch as it heats.**

- **Use deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.

## SAVE THESE INSTRUCTIONS

## Installing Your Range

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care, and it is recommended that these simple and inexpensive instructions be followed.

The range should be installed on a 1/4-inch-thick sheet of plywood (or similar material) as follows: ***When the floor covering ends at the front of the range***, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing. For complete information, see the Installation Instructions in the back of this book.

## Leveling the Range (on models so equipped)

Leveling screws are located on each corner of the base of the range. Remove the bottom drawer (on models so equipped) and you can level the range on an uneven floor with the use of a nutdriver.

**To remove drawer, pull drawer out all the way, tilt up the front and take it out. To replace drawer, insert glides at back of drawer beyond stop on range glides.**

Lift drawer if necessary to insert easily. Let front of drawer down, then push in to close.

One of the rear leveling screws will engage the Anti-Tip device (allow for some side to side adjustment). Allow a minimum clearance of 1/8 inch between the range and the leveling screw that is to be installed into the Anti-Tip device.

## Energy-Saving Tips

### Surface Cooking

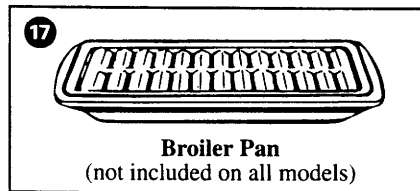
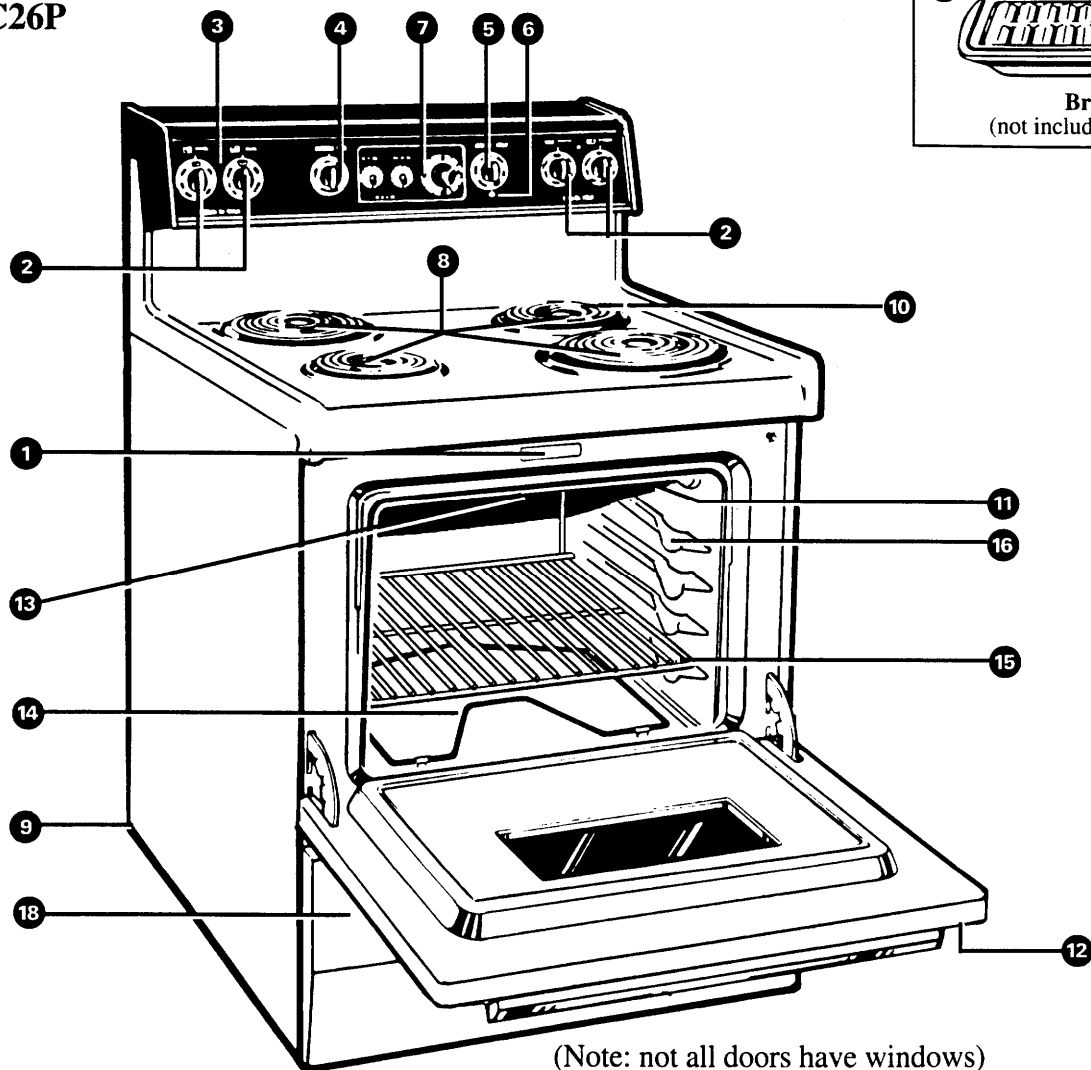
- Use cookware of medium weight aluminum, with tight-fitting covers, and flat bottoms which completely cover the heated portion of the surface unit.
- Cook fresh vegetables with a minimum amount of water in a covered pan.
- Watch foods when bringing them quickly to cooking temperatures at high heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.
- Use residual heat with surface cooking whenever possible. For example, when cooking eggs in the shell, bring water and eggs to boil, then turn to OFF position and cover with lid to complete the cooking.
- Use correct heat for cooking task:  
HI—to start cooking (if time allows, do not use high heat to start).  
MED HI—quick browning.  
MED—slow frying.  
LO—finish cooking most quantities, simmer—double boiler heat and for small quantities.  
WM—to maintain serving temperature of most foods.
- When boiling water for tea or coffee, heat only amount needed. It is not economical to boil a container full of water for one or two cups.

### Oven Cooking

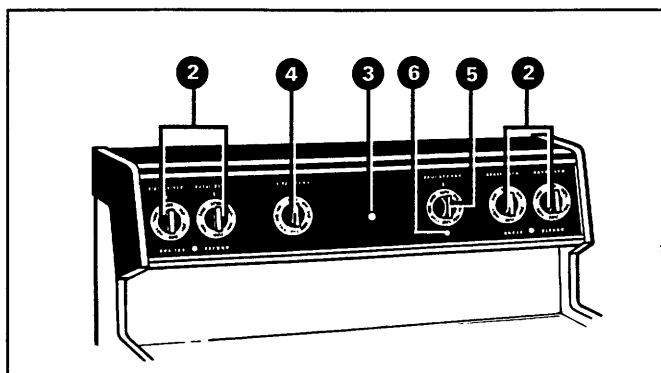
- Preheat oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, watch the indicator light, and put food in oven promptly after the light goes out.
- Always turn oven off before removing food.
- During baking, avoid frequent door openings. Keep door open as short a time as possible if it is opened.
- Cook complete oven meals instead of just one food item. Potatoes, other vegetables, and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same time.
- Use residual heat in the oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

# Features of Your Range

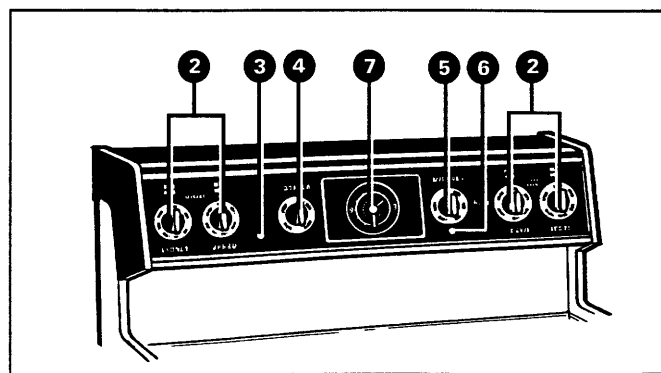
JBS26P  
JBS26GP  
JBC26P



(Note: not all doors have windows)



JBS02P  
JBS03P  
JBS03GP



JBS16P  
JBS16GP  
JBC16GP

<b>Feature Index (not all models will have all features)</b>	<b>See page</b>
1 Model and Serial Numbers	2
2 Surface Unit Controls	8
3 "ON" Indicator Light/Lights for Surface Units	8
4 Oven Set Control	13
5 Oven Temp Control	13
6 Oven Cycling Light	13
7 Automatic Oven Timer, Clock and Minute Timer (on models so equipped)	12
8 Surface Units, Trim Rings/Drip Pans	21
9 Anti-Tip Device (See Installation Instructions)	3, 25, 27
10 Oven Vent Duct (Located under right rear surface unit.)	20
11 Oven Interior Light (Comes on automatically when door is opened.) (on models so equipped)	13
12 Oven Light Switch (on models with oven window)	13
13 Broil Unit	18
14 Bake Unit (May be lifted gently for wiping oven floor.)	14
15 Oven Shelf (number may vary)	13
16 Oven Shelf Supports	13
17 Broiler Pan and Rack (on models so equipped)	18
18 Storage Drawer (on models so equipped)	20, 22

# Surface Cooking

See Surface Cooking Guide.

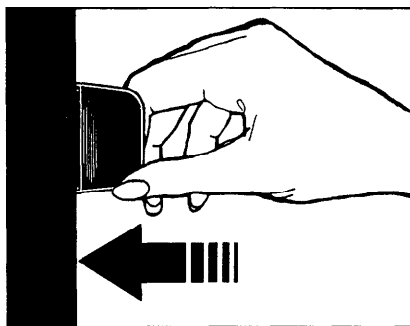
## Surface Cooking with Infinite Heat Controls

Your surface units and controls are designed to give you an infinite choice of heat settings for surface unit cooking.

At both OFF and HIGH positions, there is a slight niche so control “clicks” at those positions; “click” on HIGH marks the highest setting; the lowest setting is between the words WARM and OFF. In a quiet kitchen, you may hear slight “clicking” sounds during cooking, indicating heat settings selected are being maintained.

Switching heats to higher settings always shows a quicker change than switching to lower settings.

## How to Set the Controls



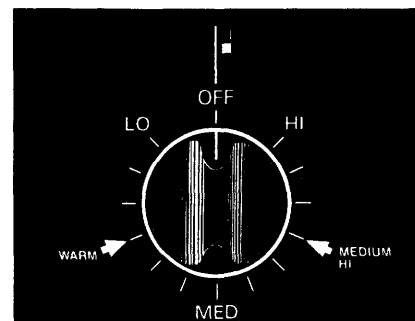
**Step 1:** Grasp control knob and push in. (Knob appearance varies.)

**Step 2:** Turn either clockwise or counterclockwise to desired heat setting.

**Control must be pushed in to set only from OFF position. When control is in any position other than OFF, it may be rotated without pushing in.**

Be sure you turn control to OFF when you finish cooking. An indicator light will glow when ANY heat on any surface unit is on.

## Cooking Guide for Using Heat Settings



**HI**—Quick start for cooking; brings water to a boil.

**MEDIUM HI**—(Setting halfway between HI and MED) Fast fry, pan broil; maintains a fast boil on large amounts of food.

**MED**—Saute and brown; maintains a slow boil on large amounts of food.

**WARM**—(Setting halfway between MED and LO) Cook after starting at HI; cooks with little water in covered pan.

**LO**—Steam rice, cereal; maintains serving temperature of most foods.

### NOTE:

1. At HI, MEDIUM HI settings, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
2. At WARM, LO settings, melt chocolate and butter on small surface unit.



## Questions & Answers



**Q. May I can foods and preserves on my surface unit?**

**A.** Yes, but only use cookware designed for canning purposes. Check the manufacturer's instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of your Calrod® unit. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on surface units.

**Q. Can I cover my drip pans with foil?**

**A.** No. Clean as recommended in Cleaning Guide.

**Q. Can I use special cooking equipment, like an oriental wok, on any surface unit?**

**A.** Cookware without flat surfaces is not recommended. The life of your surface unit can be shortened and the range top can be damaged from the high heat needed for this type of cooking.

**Q. Why am I not getting the heat I need from my units even though I have the knobs on the right setting?**

**A.** After turning surface unit off and making sure it is cool, check to make sure that your plug-in units are securely fastened into the surface connection.

**Q. Why does my cookware tilt when I place it on the surface unit?**

**A.** Because the surface unit is not flat. Make sure that the "feet" on your Calrod® units are sitting tightly in the range top indentation and the reflector ring is flat on the range surface.

**Q. Why is the porcelain finish on my cookware coming off?**

**A.** If you set your Calrod® unit higher than required for the cookware material, and leave it, the finish may smoke, crack, pop, or burn depending on the pot or pan. Also, a too high heat for long periods and cooking small amounts of dry food may damage the finish.



## Home Canning Tips

**Canning should be done on surface units only.**

Pots that extend beyond one inch of cooking element's trim ring are not recommended for most surface cooking. However, when canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding the surface units.

**HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER.**

Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding surface units.

### Observe Following Points in Canning

1. Be sure the canner fits over the center of the surface unit. If your range or its location does not allow the canner to be centered on the surface unit, use smaller-diameter pots for good canning results.
2. Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the surface unit and take too long to boil water.

**RIGHT**



**WRONG**



3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.

4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

**NOTE:** If your range is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process time will be shortened by (1) using a pressure canner, and (2) starting with HOT tap water for fastest heating of large quantities of water.

# Surface Cooking Guide

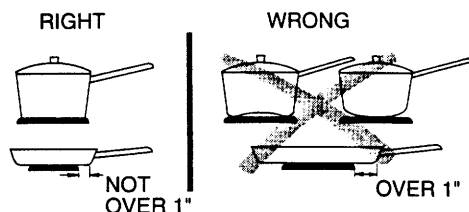
## Cookware Tips

1. Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast iron and coated cast iron cookware is slow to absorb heat, but generally cooks evenly at low or medium heat settings. Steel pans may cook unevenly if not combined with other metals.

2. To conserve the most cooking energy, pans should be flat on the bottom, have straight sides and tight fitting lids. Match the size of the saucepan to the size of the surface unit. A pan that extends more than an inch beyond the edge of the trim ring traps heat which causes discoloration ranging from blue to dark gray on chrome trim rings.

3. Deep Fat Frying. Do not overfill kettle with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch foods frying at high temperatures and keep range and hood clean from accumulated grease.

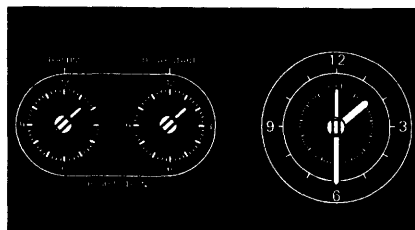
Food	Cookware	Directions and Setting to Start Cooking	Directions and Setting to Complete Cooking	Comments
<b>Cereal</b> Cornmeal, grits, oatmeal	Covered Saucepan	HI. In covered pan bring water to boil before adding cereal.	LO or WM, then add cereal. Finish timing according to package directions.	Cereals bubble and expand as they cook; use large enough saucepan to prevent boilover.
<b>Cocoa</b>	Uncovered Saucepan	HI. Stir together water or milk and cocoa ingredients. Bring just to a boil.	MED, to cook 1 or 2 minutes to completely blend ingredients.	Milk boils over rapidly. Watch as boiling point approaches.
<b>Coffee</b>	Percolator	HI. At first perk, switch heat to LO.	LO to maintain gentle but steady perk.	Percolate 8 to 10 minutes for 8 cups, less for fewer cups.
<b>Eggs</b> Cooked in shell	Covered Saucepan	HI. Cover eggs with cool water. Cover pan, cook until steaming.	LO. Cook only 3 to 4 minutes for soft cooked; 15 minutes for hard cooked.	If you do not cover skillet, baste eggs with fat to cook tops evenly.  Remove cooked eggs with slotted spoon or pancake turner. Eggs continue to set slightly after cooking. For omelet, do not stir last few minutes. When set, fold in half.
Fried sunny-side up	Covered Skillet	MED HI. Melt butter, add eggs and cover skillet.	Continue cooking at MED HI until whites are just set, about 3 to 5 more minutes.	
Fried over easy	Uncovered Skillet	HI. Melt butter.	LO, then add eggs. When bottoms of eggs have just set, carefully turn over to cook other side.	
Poached	Covered Saucepan	HI. In covered pan bring water to a boil.	LO. Carefully add eggs. Cook uncovered about 5 minutes at MED HI.	
Scrambled or omelets	Uncovered Skillet	HI. Heat butter until light golden in color.	MED. Add egg mixture. Cook, stirring to desired doneness.	
<b>Fruits</b>	Covered Saucepan	HI. In covered pan bring fruit and water to a boil.	LO. Stir occasionally and check for sticking.	Fresh fruit: Use 1/4 to 1/2 cup water per pound of fruit. Dried fruit: Use water as package directs. Time depends on whether fruit has been presoaked. If not, allow more time for cooking.
<b>Meats, Poultry</b> Braised: Pot roasts of beef, lamb or veal; pork steaks and chops	Covered Skillet	HI. Melt fat, then add meat. Switch to MED HI to brown meat. Add water or other liquid.	LO. Simmer until fork tender.	Meat can be seasoned and floured before it is browned, if desired. Liquid variations for flavor could be wine, fruit or tomato juice or meat broth. Timing: Steaks 1 to 2 inches: 1 to 2 hours. Beef stew: 2 to 3 hours. Pot roast: 2½ to 4 hours.
Pan-fried: Tender chops; thin steaks up to 3/4-inch; minute steaks; hamburgers; franks and sausage; thin fish fillets	Uncovered Skillet	HI. Preheat skillet, then grease lightly.	MED HI or MED. Brown and cook to desired doneness, turning over as needed.	Pan frying is best for thin steaks and chops. If rare is desired, preheat skillet before adding meat.



Food	Cookware	Directions and Setting to Start Cooking	Directions and Setting to Complete Cooking	Comments
<b>Fried Chicken</b>	Covered Skillet	HI. Melt fat. Switch to MED HI to brown chicken.	LO. Cover skillet and cook until tender. Uncover last few minutes.	For crisp, dry chicken, cover only after switching to LO for 10 minutes. Uncover and cook, turning occasionally for 10 to 20 minutes.
<b>Pan-fried bacon</b>	Uncovered Skillet	HI. In cold skillet, arrange bacon slices. Cook just until starting to sizzle.	MED HI. Cook, turning over as needed.	A more attention-free method is to start and cook at MED.
Sauteed: Less tender thin steaks (chuck, round, etc.); liver; thick or whole fish	Covered Skillet	HI. Melt fat. Switch to MED to brown slowly.	LO. Cover and cook until tender.	Meat may be breaded or marinated in sauce before frying.
Simmered or stewed meat; chicken; corned beef; smoked pork; stewing beef; tongue; etc.	Covered Dutch Oven, Kettle or Large Saucepan	HI. Cover meat with water and cover pan or kettle. Cook until steaming.	LO. Cook until fork tender. (Water should boil slowly.) For very large loads, medium heat may be needed.	Add salt or other seasoning before cooking if meat has not been smoked or otherwise cured.
<b>Melting chocolate, butter, marshmallows</b>	Small Uncovered Saucepan. Use small surface unit	WM. Allow 10 to 15 minutes to melt through. Stir to smooth.		When melting marshmallows, add milk or water.
<b>Pancakes or French toast</b>	Skillet or Griddle	MED HI. Heat skillet 8 to 10 minutes. Grease lightly.	Cook 2 to 3 minutes per side.	Thick batter takes slightly longer time. Turn over pancakes when bubbles rise to surface.
<b>Pasta</b> Noodles or spaghetti	Covered Large Kettle or Pot	HI. In covered kettle, bring salted water to a boil, uncover and add pasta slowly so boiling does not stop.	MED HI. Cook uncovered until tender. For large amounts, HI may be needed to keep water at rolling boil throughout entire cooking time.	Use large enough kettle to prevent boilover. Pasta doubles in size when cooked.
<b>Pressure Cooking</b>	Pressure Cooker or Canner	HI. Heat until first jiggle is heard.	MED HI for foods cooking 10 minutes or less. MED for foods over 10 minutes.	Cooker should jiggle 2 to 3 times per minute.
<b>Puddings, Sauces, Candies, Frostings</b>	Uncovered Saucepan	HI. Bring just to boil.	LO. To finish cooking.	Stir frequently to prevent sticking.
<b>Vegetables</b> Fresh	Covered Saucepan	HI. Measure 1/2 to 1 inch water in saucepan. Add salt and prepared vegetable. In covered saucepan bring to boil.	MED. Cook 1 pound 10 to 30 or more minutes, depending on tenderness of vegetable.	Uncovered pan requires more water and longer time.
Frozen	Covered Saucepan	HI. Measure water and salt as above. Add frozen block of vegetable. In covered saucepan bring to boil.	LO. Cook according to time on package.	Break up or stir as needed while cooking.
Sauteed: Onions; green peppers; mushrooms; celery; etc.	Uncovered Skillet	HI. In skillet, melt fat.	MED. Add vegetable. Cook until desired tenderness is reached.	Turn over or stir vegetable as necessary for even browning.
<b>Rice and grits</b>	Covered Saucepan	HI. Bring salted water to a boil.	WM. Cover and cook according to time.	Triple in volume after cooking. Time at WM. Rice: 1 cup rice and 2 cups water—25 minutes. Grits: 1 cup grits and 4 cups water—40 minutes.

# Automatic Timer and Clock

The automatic timer and clock on your range are helpful devices that serve several purposes. The knob locations on some range models may vary and will look like one of the two sets of timers below.



Clock style on models so equipped.

## To Set Clock

TO SET THE CLOCK, **push the center knob** in and turn the clock hands to the correct time. (The Minute Timer pointer will move also. Let the knob out, then turn the Timer pointer to OFF.)

## To Set Minute Timer

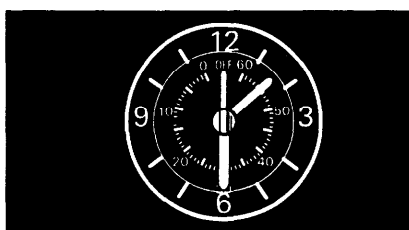
The Minute Timer has been combined with the range clock. Use it to time all your precise cooking operations. You'll recognize the Minute Timer as the pointer which is different in color and shape than the clock hands.

TO SET THE MINUTE TIMER, turn the center knob, **without pushing in**, until pointer reaches number of minutes you wish to time. (Minutes are marked, up to 60, in the center ring on the clock.) At the end of the set time, a buzzer sounds to tell you time is up. Turn knob, **without pushing in**, until pointer reaches OFF and buzzer stops.

## Time Bake Uses Automatic Timer

Using Automatic Timer, you can TIME BAKE with the oven starting immediately and turning off at the Stop Time set or set both DELAY START and STOP TIME dials to automatically start and stop oven at a later time of day. It takes the worry out of not being home to start or stop the oven.

Setting the dials for TIME BAKE is explained in detail in the Baking section of this book.



Clock and Minute Timer on models so equipped.

These models have a time of day clock and minute timer but do not have DELAY START and STOP TIME dials needed for TIME BAKE function.

## Questions and Answers

**Q. How can I use my Minute Timer to make my surface cooking easier?**

**A.** Your Minute Timer will help time total cooking which includes time to boil food and change temperatures. Do not judge cooking time by visible steam only. Food will cook in covered containers even though you can't see any steam.

**Q. Must the clock be set on correct time of day when I wish to use the Automatic Timer for baking?**

**A.** Yes, if you wish to set the DELAY START or STOP TIME dials to turn on and off at set times during timed functions.

**Q. Can I use the Minute Timer during oven cooking?**

**A.** The Minute Timer can be used during any cooking function. The Automatic Timers (DELAY START and STOP TIME dials) are used with TIME BAKE function only.

**Q. Can I change the clock while I'm Time Cooking in the oven?**

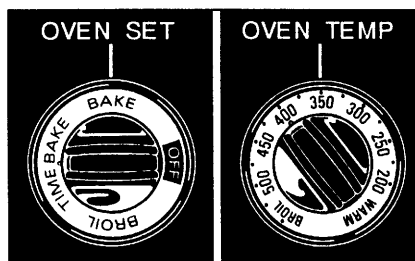
**A.** No. The clock cannot be changed during any program that uses the oven timer. You must either stop those programs or wait until they are finished before changing time.

# Using Your Oven

## Before Using Your Oven

1. Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Automatic Oven Timer so you understand its use with the controls.
2. Check oven interior. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure, sturdy support.
3. Read over information and tips that follow.
4. Keep this book handy so you can refer to it, especially during the first weeks of getting acquainted with your oven.

## Oven Controls



The controls for the oven(s) are marked OVEN SET and OVEN TEMP. OVEN SET has settings for BAKE, TIME BAKE (on models so equipped), BROIL and OFF. When you turn the knob to the desired setting, the proper heating units are then activated for that operation.

OVEN TEMP maintains the temperature you set, from WARM (150°F) to BROIL (550°F).

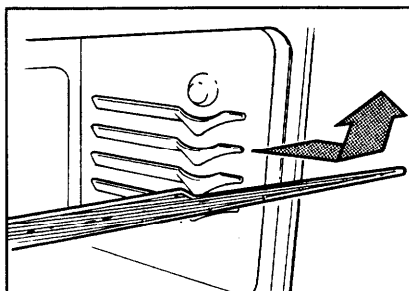
**The Oven Cycling Light** glows until the oven reaches your selected temperature, then goes off and on with the oven unit(s) during cooking.

PREHEATING the oven, even to high temperature settings, is speedy, rarely more than about 10 minutes. Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the indicator light and put food in the oven promptly after light goes out.

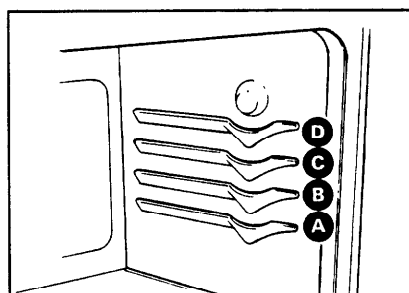
## Oven Interior Shelves

The shelves are designed with stop-locks, so that when placed correctly on the shelf supports, they (a) will stop before coming completely from the oven, and (b) will not tilt when removing food from or placing food on them.

**TO REMOVE THE SHELVES** from the oven pull the shelf toward you, tilt front end upward and pull the shelf out.



**TO REPLACE**, place the shelf on shelf support with stop-locks (curved extension of shelf) facing up and toward the rear of the oven. Tilt up front and push shelf toward the back of the oven until it goes past "stop" on the oven wall. Then lower the front of the shelf and push it all the way back.



The oven has four shelf supports marked A (bottom), B, C and D (top). Shelf positions for cooking food are suggested on Baking, Roasting and Broiling pages.

## Oven Light

(on models so equipped)

The light comes on automatically when the door is opened.

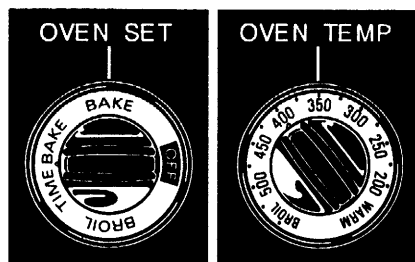
On models with oven window, use switch to turn light on and off when door is closed. The switch is located on the front of the door on some models. On other models, you'll find it on the control panel.

# Baking

When cooking a food for the first time in your new oven, use time given on recipes as a guide. Oven thermostats, over a period of years, may "drift" from the factory setting and a difference in timing between an old and a new oven of 5 to 10 minutes is not unusual. You may be inclined to think that the new oven is not performing correctly. However, your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced.

## How to Set Your Range for Baking

**Step 1:** Place food in oven, being certain to leave about 1 inch of space between pans and walls of oven for good circulation of heat. Close oven door. During baking, avoid frequent door openings to prevent undesirable results.



**Step 2:** Turn OVEN SET knob to BAKE and OVEN TEMP knob to temperature on recipe or on Baking Guide.

**Step 3:** Check food for doneness at minimum time on recipe. Cook longer if necessary. Switch off heat and remove foods.

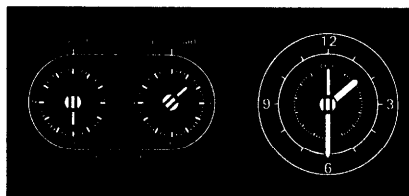
## How to Time Bake (on models with this feature)

The automatic oven timer controls are designed to turn the oven on or off automatically at specific times that you set.

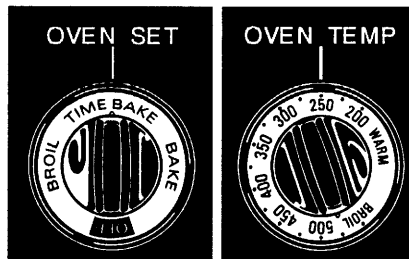
## How to Set Immediate Start and Automatic Stop

**NOTE:** Before beginning, make sure the hands of the range clock show the correct time of day.

Immediate Start is simply setting oven to start baking now and turn off at a later time automatically. Remember, foods continue cooking after controls are off.



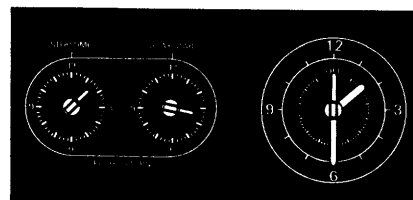
**Step 1:** To set Stop Time, push in knob on STOP TIME dial and turn pointer to time you want oven to turn off; for example 6:00. The DELAY START dial should be at the same position as the time of day on clock.



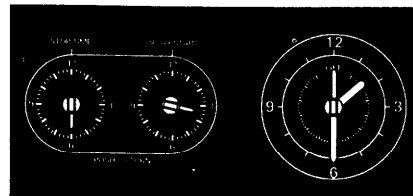
**Step 2:** Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to oven temperature, for example 250°F. The oven will start immediately and will stop at the time you have set.

## How to Set Delay Start and Stop

Delay Start and Stop is setting the oven timer to turn the oven on and off automatically at a later time than the present time of day.

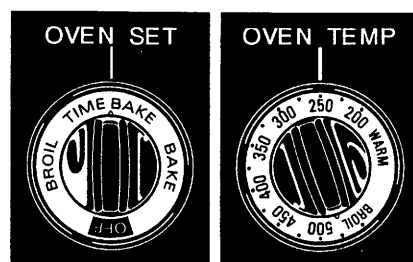


**Step 1:** To set start time, push in knob on DELAY START dial and turn pointer to time you want oven to turn on, for example 3:30.



**Step 2:** To set Stop Time, push in knob on STOP TIME dial and turn pointer to time you want oven to turn off, for example 6:00. This means your recipe called for two and one-half hours of baking time.

**NOTE:** Time on STOP TIME dial must be later than time shown on range clock and DELAY START dial.



**Step 3:** Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to 250°F. or recommended temperature.

Place food in oven, close the door and automatically the oven will be turned on and off at the times you have set. Turn OVEN SET to OFF and remove food from oven.

OVEN INDICATOR LIGHT(s) at TIME BAKE setting may work differently than they do at BAKE setting. Carefully recheck the steps given above. If all operations are done as explained, oven will operate as it should.

# Baking Guide

1. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes generally give best results because they help prevent overbrowning. For best browning results, we recommend dull bottom surfaces for cake pans and pie plates.

2. Dark or non-shiny finishes and glass cookware generally absorb heat, which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Rapid browning of some foods can be achieved by preheating cast-iron cookware.

3. Preheating the oven is not always necessary, especially for foods which cook longer than 30 to 40 minutes. For foods with short cooking times, preheating gives best appearance and crispness.

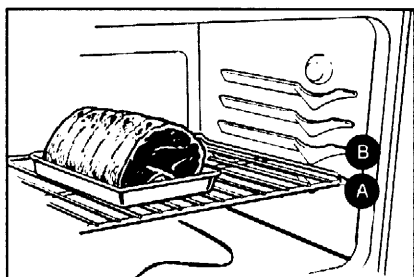
4. Open the oven door to check food as little as possible to prevent uneven heating and to save energy.

Food	Cookware	Shelf Position	Oven Temperature	Time, Minutes	Comments
<b>Bread</b>					
Biscuits (½ in. thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B, A	350°-400°	20-30	
Corn bread or muffins	Cast Iron or Glass Pan	B	400°-450°	20-40	Preheat cast-iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	A, B	400°-425°	20-30	Decrease about 5 minutes for muffin mix, or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-425°	45-60	Dark metal or glass gives deepest browning.
Plain rolls	Shiny Oblong or Muffin Pans	A, B	375°-425°	10-25	For thin rolls, Shelf B may be used.
Sweet rolls	Shiny Oblong or Muffin Pans	B, A	350°-375°	20-30	For thin rolls, Shelf B may be used.
<b>Cakes</b> (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two-piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
<b>Cakes</b>					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	Paper liners produce moister crusts.
Fruitcakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	Use 300°F. and Shelf B for small or individual cakes.
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
<b>Cookies</b>					
Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temp. 25°F. to 50°F. for more browning.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
<b>Fruits, Other Desserts</b>					
Baked apples	Glass or Metal Pans	A, B, C	350°-400°	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Reduce temp. to 300°F. for large custard.
Puddings, Rice and Custard	Glass Custard Cups or Casserole	B	325°	50-90	Cook bread or rice pudding with custard base 80 to 90 minutes.
<b>Pies</b>					
Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400°F. and more time.
Meringue	Spread to crust edges	B, A	325°-350°	15-25	To quickly brown meringue, use 400°F. for 8 to 10 minutes.
One crust	Glass or Satin-finish Metal Pan	A, B	400°-425°	40-60	Custard fillings require lower temperature and longer time.
Two crusts	Glass or Satin-finish Metal Pan	B	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal Pan	B	450°	12-15	
<b>Miscellaneous</b>					
Baked potatoes	Set on Oven Shelf	A, B, C	325°-400°	60-90	Increase time for larger amount or size.
Scalloped dishes	Glass or Metal Pan	A, B, C	325°-375°	30-60	
Souffles	Glass	B	300°-350°	30-75	

# Roasting

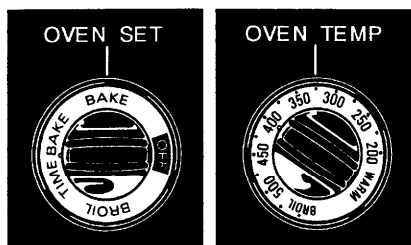
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover or add water to your meat.

Roasting is really a baking procedure used for meats. Therefore, oven controls are set to **BAKE** or **TIME BAKE**. (You may hear a slight clicking sound, indicating the oven is working properly.) Roasting is easy; just follow these steps:

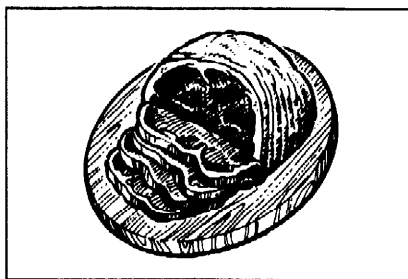


**Step 1:** Check weight of meat, and place, fat-side-up, on roasting rack in a shallow pan. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or for basting food during cooking. Avoid spilling these materials on oven liner or door.

**Step 2:** Position in oven on shelf in A or B position. No preheating is necessary.



**Step 3:** Turn **OVEN SET** to **BAKE** and **OVEN TEMP** to 325°F. Small poultry may be cooked at 375°F. for best browning.



**Step 4:** Most meats continue to cook slightly while standing, after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F.; to compensate for temperature rise, if desired, remove roast from oven sooner (at 5° to 10°F. less than temperature in the guide).

**NOTE:** You may wish to use **TIME BAKE**, as described in the Baking section of this book, to turn oven on and off automatically.

Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

## Frozen Roasts

- Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).

- Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on package label.

## Questions and Answers

**Q. Is it necessary to check for doneness with a meat thermometer?**

**A.** Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in Roasting Guide on opposite page. For roasts over 8 lbs., cooked at 300°F. with reduced time, check with thermometer at half-hour intervals after half the time has passed.

**Q. Why is my roast crumbling when I try to carve it?**

**A.** Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing from oven. Be sure to cut across the grain of the meat.

**Q. Do I need to preheat my oven each time I cook a roast or poultry?**

**A.** It is rarely necessary to preheat your oven, only for very small roasts, which cook a short length of time.

**Q. When buying a roast, are there any special tips that would help me cook it more evenly?**

**A.** Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

**Q. Can I seal the sides of my foil "tent" when roasting a turkey?**

**A.** Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.



# Roasting Guide

1. Position oven shelf at B for small-size roasts (3 to 7 lbs.) and at A for larger roasts.

2. Place meat fat-side up, or poultry breast-side up, on broiler pan or other shallow pan with trivet. Do not cover. Do not stuff poultry until just before roasting. Use meat thermometer for more accurate doneness. (Do not place thermometer in stuffing.)

3. Remove fat and drippings as necessary. Baste as desired.

4. **Standing time** recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10° F.; to compensate for temperature increase, if desired, remove the roast from oven sooner (at 5° to 10°F. less than temperature in this guide).

5. **Frozen roasts** can be conventionally roasted by adding 10 to 25 minutes per pound more time than given in guide for refrigerated roasts. (10 minutes per pound for roasts under 5 pounds.) Defrost poultry before roasting.

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
<b>Meat</b>					
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	3 to 5 lbs. 24-30 30-35 35-45	6 to 8 lbs. 18-22 22-25 28-33	130°-140° 150°-160° 170°-185° 130°-140°
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	130°-140° 150°-160° 170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, precooked	325°	To Warm:	10 minutes per pound (any weight)		125°-130°
Ham, raw	325°	Well Done:	Under 10 lbs. 20-30	10 to 15 lbs. 17-20	170°
*For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.					
<b>Poultry</b>					
Chicken or Duck	325°	Well Done:	3 to 5 lbs. 35-40	Over 5 lbs. 30-35	185°-190°
Chicken pieces	350°	Well Done:	35-40		185°-190°
Turkey	325°	Well Done:	10 to 15 lbs. 20-25	Over 15 lbs. 15-20	In thigh: 185°-190°

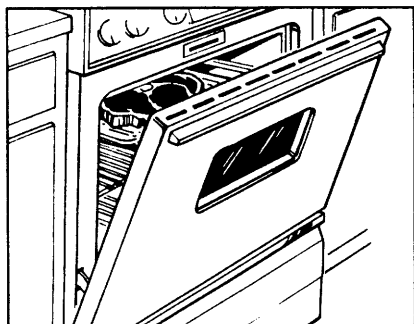
# Broiling

Broiling is cooking food by intense radiant heat from the upper unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

**Step 1:** If meat has fat or gristle near edge, cut vertical slashes through both about 2" apart. If desired, fat may be trimmed, leaving layer about 1/8" thick.

**Step 2:** Place meat on broiler rack in broiler pan. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

**Step 3:** Position shelf on recommended shelf position as suggested in Broiling Guide. Most broiling is done on C position, but if your range is connected to 208 Volts, you may wish to use a higher position.



**Step 4:** Leave door ajar a few inches (except when broiling chicken). The door stays open by itself, yet the proper temperature is maintained in the oven.

**Step 5:** Turn both OVEN SET and OVEN TEMP knob to BROIL. Preheating units is not necessary. (See notes in Broiling Guide.)

**Step 6:** Turn food only once during broiling. Time foods for first side per Broiling Guide.

Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for thinnest food.)

**Step 7:** When finished broiling, turn OVEN SET knob to OFF. Serve food immediately, leaving the broiler pan and rack outside oven to cool during meal for easiest cleaning.

## Use of Aluminum Foil



You can use aluminum foil to line your broiler pan and broiler rack. However, you must mold the foil tightly to the rack and cut slits in it just like the rack.

Without the slits, the foil will prevent fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are frying, not broiling.

## Questions & Answers

**Q. Why should I leave the door closed when broiling chicken?**

**A.** Chicken is the only food recommended for closed-door broiling. This is because chicken is relatively thicker than other foods you broil. Closing the door holds more heat in the oven which allows chicken to cook evenly throughout.

**Q. When broiling, is it necessary to always use a rack in the pan?**

**A.** Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

**Q. Should I salt the meat before broiling?**

**A.** No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork allows juices to escape. When broiling poultry or fish, brush each side often with butter.

**Q. Why are my meats not turning out as brown as they should?**

**A.** In some areas, the power (voltage) to the oven may be low. In these cases, preheat the broil unit for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

**Q. Do I need to grease my broiler rack to prevent meat from sticking?**

**A.** No. The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat from sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make cleanup easier.

# Broiling Guide

**1.** Always use the broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.

**2.** Oven door should be ajar for all foods except chicken; there is a special position on door which holds door open correctly.

**3.** For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of

the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.

**4.** If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes of broiling only.

**5.** When arranging food on pan, do not let fatty edges hang over sides. Fat that drips could soil the oven.

**6.** Broiler does not need to be preheated. However, for very thin

foods, or to increase browning, preheat if desired.

**7.** Frozen Steaks can be conventionally broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

**8.** If your range is connected to 208 Volts, rare steaks may be broiled by preheating broil and positioning the oven shelf one position higher.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
<b>Bacon</b>	½ lb. (about 8 thin slices)	C	3½	3½	Arrange in single layer.
<b>Ground Beef Well Done</b>	1 lb. (4 patties) ½ to ¾ in. thick	C	7	4-5	Space evenly. Up to 8 patties take about same time.
<b>Beef Steaks</b> Rare Medium Well Done Rare Medium Well Done	1 in. thick (1 to 1½ lbs.)	C	7	7	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat.
		C	9	9	
		C	13	13	
	1½ in. thick (2 to 2½ lbs.)	C	10	7-8	
		C	15	14-16	
		C	25	20-25	
<b>Chicken</b>	1 whole (2 to 2½ lbs.), split lengthwise	A	35	10-15	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin-side-down first and broil with door closed.
<b>Bakery Products</b> Bread (Toast) or Toaster Pastries English Muffins	2 to 4 slices	C	1½-2	½	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
	1 pkg. (2)				
	2 (split)	C	3-4		
<b>Lobster tails</b> (6 to 8 oz. each)	2-4	B	13-16	Do not turn over.	Cut through back of shell, spread open. Brush with melted butter before broiling and after half of broiling time.
<b>Fish</b>	1-lb. fillets ¾ to 1 in. thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.
<b>Ham slices</b> (precooked)	1 in. thick	B	8	8	Increase time 5 to 10 min. per side for 1½ inch thick or home-cured ham.
<b>Pork chops</b> Well Done	2 (½ in.)	C	10	10	Slash fat.
	2 (1 in. thick), about 1 lb.	B	13	13	
<b>Lamb chops</b> Medium Well Done Medium Well Done	2 (1 in. thick) about 10 to 12 oz.	C	8	4-7	Slash fat.
		C	10	10	
	2 (1½ in. thick), about 1 lb.	C	10	4-6	
		B	17	12-14	
<b>Wieners and similar precooked sausages, bratwurst</b>	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise; cut into 5 to 6 inch pieces.

## Care and Cleaning (See Cleaning Guide)

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for your range to assure safe and proper maintenance.

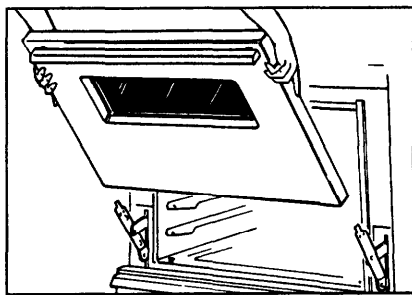
### Cooktop

The porcelain enamel cooktop is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

### Cleaning Under the Range

The area under the range of models equipped with a bottom drawer can be reached easily for cleaning by removing the bottom drawer. To remove, pull drawer out all the way, tilt up the front and remove it. To replace, insert glides at back of drawer beyond stop on range glides. Lift drawer if necessary to insert easily. Let front of drawer down, then push in to close.

### Removable Oven Door

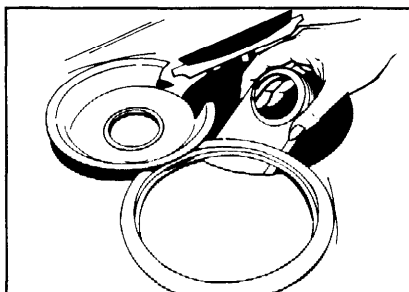


To REMOVE door, open to BROIL position, or where you feel hinge catch slightly. Grasp door at sides; lift door up and away from hinges.

To REPLACE, grasp door at sides. Line up door with hinges and push door firmly into place.

### Oven Vent Duct

Your range is vented through a duct located under the right rear surface unit. Clean the duct often.



#### To remove:

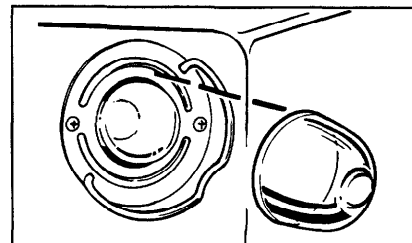
- Make sure unit is cool.
- Lift up right rear surface unit.
- Remove trim ring/drip pan.
- Lift out oven vent duct.

#### To replace:

- Place the part over the oven vent located below the cooktop with opening of the duct under the round opening in the drip pan. It is important that the duct is in the correct position so moisture and vapors from the oven can be released during oven use. **NOTE:** Never cover the hole in the oven vent duct with aluminum foil or any other material. This prevents the oven vent from working properly during any cooking cycle.

### Lamp Replacement (on models so equipped)

**CAUTION:** Before replacing your oven lamp bulb, disconnect the electric power for your range at the main fuse or circuit breaker panel. Be sure to let the lamp cover and bulb cool completely before removing or replacing them. When in use, light bulbs can become warm enough to break if touched with moist cloth or towel. When cleaning, avoid touching warm lamps with cleaning cloths if lamp cover is removed.



The oven lamp (bulb) is covered with a glass removable cover that is held in place with a bail-shaped wire. Remove oven door, if desired, to reach cover easily.

#### To remove:

- Hold hand under cover so it doesn't fall when released. With fingers of same hand, firmly push back wire bail until it clears cover. Lift off cover. **DO NOT REMOVE ANY SCREWS.**
- Replace bulb with 40-watt home appliance bulb.

#### To replace cover:

- Place it into groove of lamp receptacle. Pull wire bail forward to center of cover until it snaps in place. When in place, wire holds cover firmly. Be certain wire bail is in depression in center of cover.
- Connect electric power to range.

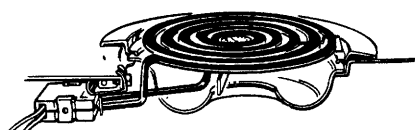
### Surface Units

Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire. To make cleaning easier, tilt-lock units lift up and lock in the up position, and plug-in units are removable.

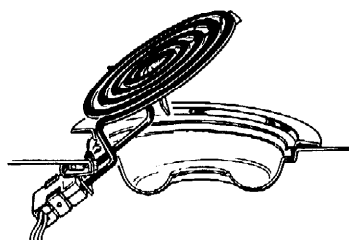
**Caution:** Be sure all controls are turned to OFF and surface units are cool before attempting to lift or remove them.

After lifting the tilt-lock units or removing plug-in units, remove the trim rings/drip pans under the units and clean them according to directions in the Cleaning Guide. Wipe around the edges of the surface unit openings. Clean the area below the units. Rinse all washed areas with a damp cloth or sponge.

## Tilt-Lock (stand-up) Units



Tilt-Lock units cannot be removed.

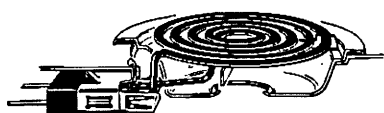


You can lift a tilt-lock unit upward about 6 inches and it will lock in the up position.

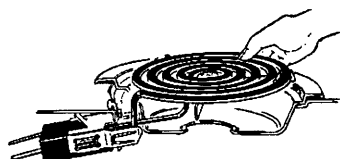
### To reposition the tilt-lock unit:

- Replace the drip pan then the trim ring into the recess in the cooktop.
- Put the trim ring in place over the drip pan. The drip pan must be under the trim ring.
- Guide the surface unit into place so it fits evenly into the trim ring.

## Plug-In Units (On models so equipped)



Plug-in units can be removed.



Lift a plug-in unit about 1 inch above the trim ring—just enough to grasp it—and pull it out.

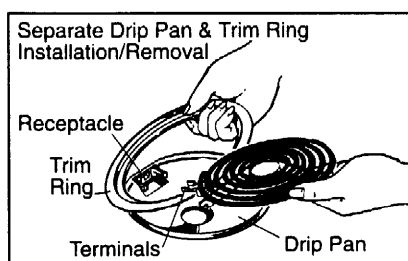


Do not lift a plug-in unit more than 1 inch. If you do, it may not lie flat on the trim ring when you plug it back in.

Repeated lifting of the plug-in unit more than 1 inch above the trim ring can permanently damage the receptacle.

### To replace a plug-in unit:

- Replace the drip pan into the recess in the cooktop. Make sure opening in pan lines up with receptacle. If you have separate trim ring, put it in place over the drip pan. The drip pan must be under the trim ring.



- Insert the terminals of the plug-in unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it rests evenly.

Note: The drip pan must be under the trim ring.

## CAUTION

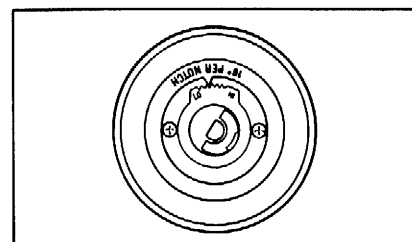
- Do not attempt to clean plug-in surface units in an automatic dishwasher.
- Do not immerse plug-in surface units in liquids of any kind.
- Do not bend the plug-in surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

## Adjusting Oven Thermostat

Use time given on recipe when cooking the first time. Oven thermostats, in time, may "drift" from the factory setting and differences in timing between an old and a new oven of 5 to 10 minutes are not unusual. If you find that your foods consistently brown too little or too much, you may make a simple adjustment in the thermostat (Oven Temp) knob.

**Pull knob off of shaft, look at back of knob and note current setting before making any adjustment.**

To increase temperature, turn toward HI; to decrease turn toward LO. Each notch changes temperature 10 degrees.



1. Pull off knob. Loosen both screws on back of knob.
2. Move pointer one notch in desired direction. Tighten screws.
3. Return knob to range, matching flat area of knob to shaft. Recheck oven performance before making an additional adjustment.

# Cleaning Guide

NOTE: Let range/oven parts cool before touching or handling.

PART	MATERIALS TO USE	GENERAL DIRECTIONS	
Bake Unit and Broil Unit		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: The bake unit is hinged and can be lifted gently to clean the oven floor. If spillover, residue, or ash accumulates around the bake unit, gently wipe around the unit with warm water.	
Broiler Pan and Rack	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Soap-Filled Scouring Pad</li> <li>• Commercial Oven Cleaner</li> <li>• Dishwasher</li> </ul>	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill the pan with warm water and spread cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.	
Control Knobs: Range Top and Oven	• Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return controls to range making sure to match flat area on the knob and shaft.	
Outside Glass Finish	• Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside the surface of glass while cleaning.	
Metal, including Brushed Chrome Cooktop	• Soap and Water	<b>DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners.</b>	To safely clean surfaces: wash, rinse, and then polish with a dry cloth.
Porcelain Enamel and Painted Surfaces*	<ul style="list-style-type: none"> <li>• Paper Towel</li> <li>• Dry Cloth</li> <li>• Soap and Water</li> </ul>	<b>DO NOT USE oven cleaners, cleansing powders or harsh abrasives.</b> These might scratch the surface.	If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with dry cloth.
Outside and Inside of Oven Door*	• Soap and Water	<b>DO NOT USE oven cleaners, cleansing powders or harsh abrasives.</b>	To remove oven door for easier cleaning, see instructions in the cleaning section of this book. Use soap and water to thoroughly clean both the inside and outside of door. Rinse well. NOTE: Soap left on door liner causes additional stains when the oven is reheated.
Standard Oven Interior*	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Soap-Filled Scouring Pad</li> <li>• Commercial Oven Cleaner</li> </ul>	Cool before cleaning. FOR LIGHT SOIL: Frequent wiping with mild soap and water (especially after cooking meat) will prolong the time between major cleaning. <b>Rinse thoroughly. NOTE: Soap left on liner causes additional stains when oven is reheated.</b> FOR HEAVY SOIL: Choose a non-abrasive cleaner and follow label instructions, using thin layer of cleaner. Use of rubber gloves is recommended. Wipe or rub lightly on stubborn spots. Rinse well. Wipe off any oven cleaner that gets on thermostat bulb. When rinsing oven after cleaning, also wipe thermostat bulb.	
Removable Aluminum Foil Oven Bottom Liner	• Damp Cloth	Only a damp cloth may be used to clean aluminum foil oven bottom liner. Aluminum foil oven bottom liner may be replaced with heavy weight aluminum foil cut to the size of the original liner. Be sure to remove this liner from oven bottom before cleaning oven.	
Oven Vent Duct	• Soap and Water	Remove the Oven Vent Duct found under the right rear surface unit. Wash in hot, soapy water and dry and replace. (Opening should match opening in drip pan.)	
Shelves	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Soap-Filled Scouring Pad</li> <li>• Commercial Oven Cleaner</li> </ul>	Your shelves can be cleaned by using any and all mentioned materials. Rinse thoroughly to remove all materials after cleaning. NOTE: Some commercial oven cleaners cause darkening and discoloration. When using for first time, test cleaner on small part of shelf and check for discoloration before completely cleaning.	
Calrod® Surface Unit Coils		<b>DO NOT USE dishwasher to clean the surface unit coils. DO NOT handle the unit before completely cooled. DO NOT immerse plug-in units in any kind of liquid.</b>	Spatters and spills burn away when the coils are heated. At the end of a meal, remove all utensils from the Calrod® unit and heat the soiled units at HI. Let the soil burn off about a minute and switch the units to OFF. Avoid getting cleaning materials on the coils. Wipe off any cleaning materials with a damp paper towel <i>before</i> heating the Calrod® unit.
Storage Drawer	• Soap and Water	For cleaning, remove drawer by pulling it all the way open, tilt up the front and lift out. Wipe with damp cloth or sponge and replace. Never use harsh abrasives or scouring pads.	
Chrome-Plated Trim Rings	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Stiff-Bristled Brush</li> <li>• Plastic Scouring Pad</li> </ul>	Clean as described below or in the dishwasher. Wipe all rings after each cooking so unnoticed spatter will not "burn on" next time you cook. To remove "burned-on" spatters use any or all cleaning materials mentioned. Rub <i>lightly</i> with scouring pad to prevent scratching of the surface.	
Aluminum Drip Pans	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Plastic Scouring Pad</li> <li>• Dishwasher</li> </ul>	Cool pan slightly. Sprinkle on detergent and wash or scour pan with warm water. Rinse and dry. In addition, pan may also be cleaned in the dishwasher.	

\*Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration. Spillovers should be wiped up immediately, with care being taken not to touch any hot portion of the oven. When the surface is cool, clean and rinse.

# Continuous-Cleaning Oven Care

Do not attempt to clean the oven until you have read this section.

The top, bottom, sides and back of the oven liner and door inner liner are finished with a *special coating* which cannot be cleaned in the usual manner with soap, detergents, commercial oven cleaners, coarse abrasive pads or coarse brushes. Use of such cleaners and/or the use of oven sprays will cause permanent damage.

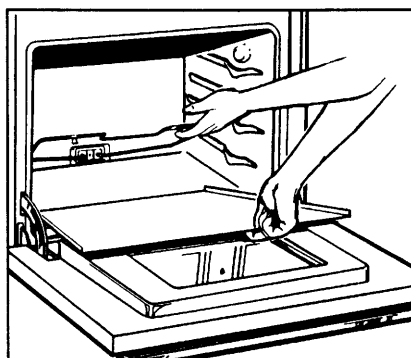
The *special coating* is a *porous ceramic material* which is dark in color and feels slightly rough to the touch. If magnified, the surface would appear as peaks, valleys and sub-surface "tunnels." This rough finish tends to prevent grease spatters from forming little beads or droplets, which run down the side walls of a hard-surface oven liner leaving unsightly streaks that require hand cleaning. Instead, when spatter hits the *porous finish*, it is dispersed and is partially absorbed. This dispersal action increases the exposure of oven soil to heated air, which results in oxidation of soil. This finish also reduces the visual effect of residual soil. It may not disappear completely and at some time after extended usage, stains may appear.

The *special coating* works best on small amounts of spatter. It does not work well with larger spills, especially sugars, egg or dairy mixtures. For this reason, the oven is equipped with a removable, replaceable aluminum foil oven bottom liner which protects the *porous finish* on the bottom of the oven from spillovers. Avoid spills on inside surface of the oven door. This special finish is not used on oven shelves. Shelves are removable and can be taken to the sink for cleaning. See Cleaning Guide in this book for cleaning directions.

## To Clean Oven:

Use the following steps when cleaning your Continuous-Clean Oven.

1. Let range parts cool before handling. It is recommended that rubber gloves be worn when cleaning range parts manually.
2. Remove all cookware, including the broiler pan and rack.
3. Remove oven shelves and clean them manually with scouring pads or mild abrasive.
4. Remove excess spills and boilovers from aluminum foil oven bottom liner before removing liner from oven. This is to prevent excess liquids from spilling onto the porous finish. Then remove aluminum foil bottom liner and clean manually. (Before cleaning or removing the aluminum foil liner, lift bake unit out of the way.)



5. Clean oven window. Use mild non-scratching cleanser and damp cloth. Avoid spilling water or cleaner on porous surface.
6. Soil visibility may be reduced by operating oven at 400°F. Close door, set oven temperature control to 400°F. Time for at least 4 hours. Repeated cycles may be necessary before improvement in appearance is apparent, particularly on oven door. For moderate to heavy soiling of oven door, use method described in item (7) below before running 400°F. cycle. The oven timer can be used to control the cycle automatically at a time convenient for you. Some slight

smoking may occur, similar to that which may occur during Time Bake cooking.

**REMEMBER:** DURING THE OPERATION OF THE OVEN, THE DOOR, WINDOW AND OTHER RANGE SURFACES WILL GET HOT ENOUGH TO CAUSE BURNS. **DO NOT TOUCH.** LET THE RANGE COOL BEFORE REPLACING ALUMINUM FOIL OVEN BOTTOM AND OVEN SHELVES IF THEY WERE REMOVED.

7. If a spillover or heavy soiling occurs on the *porous surface*, as soon as the oven has cooled, remove as much of the soil as possible using a small amount of water and a stiff bristle nylon brush. When using water, use it sparingly and change it frequently, keeping it as clean as possible, and be sure to blot it up with paper towels, cloths or sponges. *Do not rub or scrub* with paper towels, cloths or sponges, since these will leave unsightly lint on the oven finish. If water leaves a white ring on the finish as it dries, apply water again and *blot* it with a clean sponge, starting at the edge of the ring and working toward the center.

Use care in removing and replacing aluminum foil oven bottom liner and shelves and in placing and removing dishes and food to avoid scratching, rubbing or otherwise damaging the *porous finish* on the oven walls and door.

Do not use soap, detergent, commercial oven cleaner, silicone oven sprays, coarse steel pads or coarse brushes on the *porous surface*. These products will spot, clog and mar the *porous surface* and reduce its ability to work.



## Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT WORK	<ul style="list-style-type: none"><li>• Plug on range is not completely inserted in the electrical outlet.</li><li>• The circuit breaker in your house has been tripped, or a fuse has been blown.</li><li>• Oven controls not properly set.</li></ul>
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none"><li>• Light bulb is loose</li><li>• Bulb is defective. Replace.</li><li>• Switch operating oven light is broken. Call for service.</li></ul>
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"><li>• OVEN SET knob not set at BROIL.</li><li>• OVEN TEMP knob not set at BROIL.</li><li>• Door not left ajar as recommended.</li><li>• Improper shelf position being used. Check Broiling Guide.</li><li>• Necessary preheating was not done.</li><li>• Food is being cooked on hot pan.</li><li>• Utensils are not suited for broiling.</li><li>• Aluminum foil used on the broil pan rack has not been fitted properly and slit as recommended.</li></ul>
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none"><li>• OVEN SET knob not set at BAKE.</li><li>• OVEN TEMP knob not set at BAKE.</li><li>• Shelf position is incorrect. Check Roasting or Baking Guides.</li><li>• Oven shelf is not level.</li><li>• Incorrect cookware or cookware of improper size is being used.</li><li>• A foil tent was not used when needed to slow down browning during roasting.</li></ul>
CALROD® SURFACE UNITS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none"><li>• Surface units are not plugged in solidly.</li><li>• Trim rings/drip pans are not set securely in the range top.</li><li>• Surface unit controls are not properly set.</li></ul>

If you need more help...call, toll free:  
GE Answer Center®  
800.626.2000  
consumer information service



# INSTALLATION INSTRUCTIONS

## BEFORE YOU BEGIN

Read these instructions completely and carefully.

**IMPORTANT:** Save these instructions for the local electrical inspector's use.

**IMPORTANT:** OBSERVE ALL GOVERNING CODES AND ORDINANCES.

**NOTE TO INSTALLER:** Leave these instructions with the appliance after installation is completed.

**NOTE TO CONSUMER:** Keep this Use and Care Guide and Installation Instructions for future use.

**NOTE:** This appliance must be properly grounded.

## TOOLS YOU WILL NEED

Large blade screwdriver

Channel lock pliers

## ELECTRICAL REQUIREMENTS

**CAUTION, FOR PERSONAL SAFETY:**

**DO NOT USE AN EXTENSION CORD WITH THIS APPLIANCE.**

**REMOVE HOUSE FUSE OR OPEN CIRCUIT BREAKER BEFORE BEGINNING INSTALLATION.**

This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or time delay fuse, as noted on the rating plate.

Wiring must conform to National Electric Codes.

If the electric service provided does not meet the above specifications, it is recommended that a licensed electrician install an approved outlet.

Because range terminals are not accessible after range is in position, flexible service conduit or cord must be used.

## STEP 1

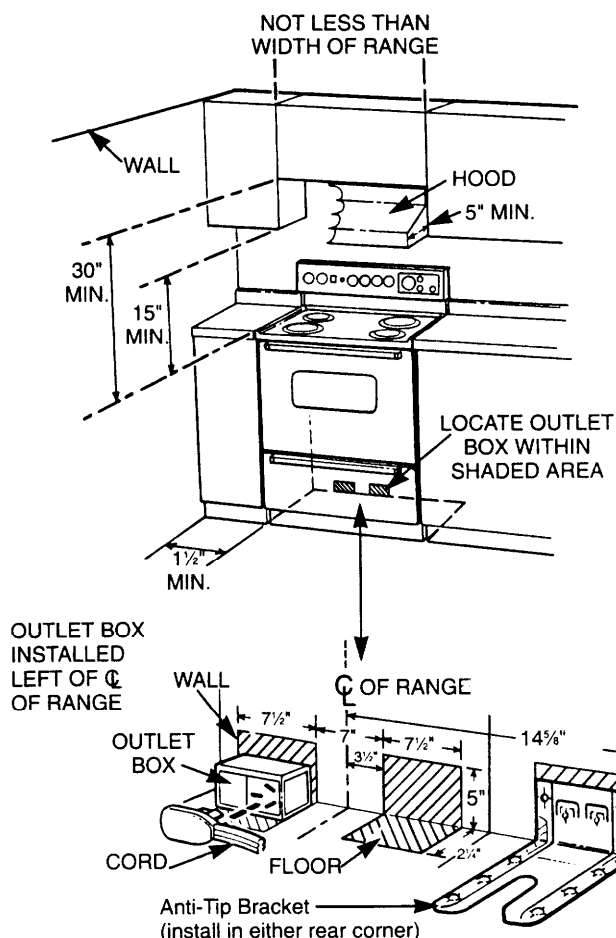
### PREPARE THE OPENING

1½" spacing is recommended from the range to adjacent vertical walls above cooktop surface.

Allow 30" minimum clearance between surface units and bottom of unprotected wood or metal top cabinet, and 15" minimum between countertop and adjacent cabinet bottom.

## STEP 1 (cont.)

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a min. of 5" beyond the bottom of the cabinets.



## STEP 2

### PREPARE FOR ELECTRICAL CONNECTION

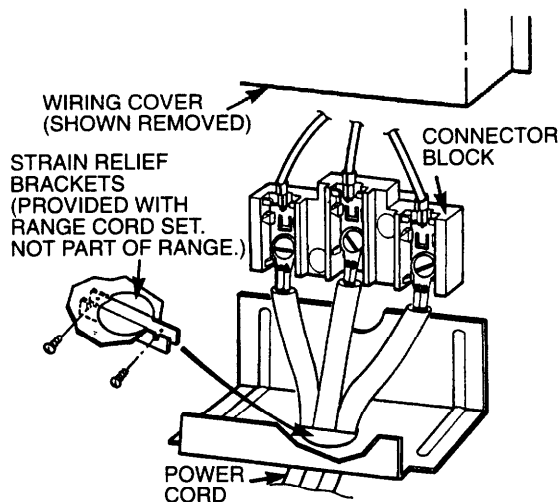
Use only a 3-conductor, or if required a 4-conductor range cord set as noted below. These cord sets are provided with ring type terminals.

The electrical rating of the cord must be 125/250 volts minimum, 40 amperes.

NOTE: Only a 4-conductor cord is to be used when the appliance is installed in a mobile home or where local codes do not permit grounding through the neutral.

## STEP 3

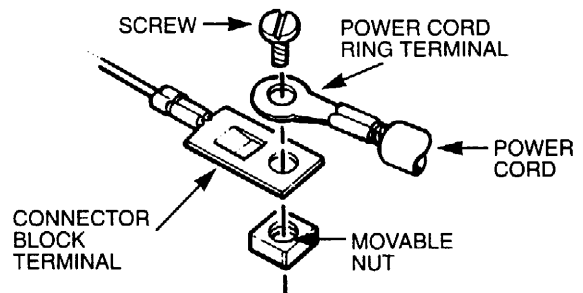
1. Locate connector block at the bottom rear of range and remove rear wiring cover.
2. Directly below the connector block is a hole with a knockout ring for accommodating conduit fittings. Brackets provided are used to support the flexible cord strain relief, which must be securely attached to the cord set.



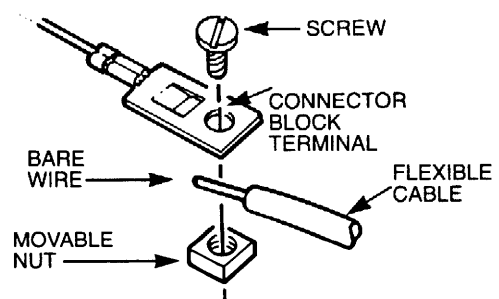
## STEP 4

### 3-WIRE SYSTEM

**Power Cord Installation**—Insert screws through power cord terminals so that the screws pass through connector block terminals and engage nuts. Tighten screws securely.

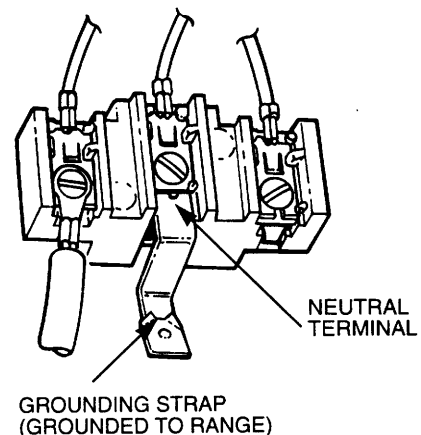


**Cable Direct Installation**—Clamp bare wires between the connector block terminals and movable nuts with screws tightened securely.



### 1. Copper Wiring

Connect the neutral or grounded wire of the supply circuit to the neutral terminal of the connector block, located in the center. The power leads must be connected to the outside (brass colored) terminals.



**WARNING: CONNECTOR BLOCK IS APPROVED FOR COPPER WIRE CONNECTION ONLY.**

## 2. Aluminum Wiring

A. Connect length of copper building wire to range terminal block.

B. Splice copper wires to aluminum wiring using special connectors designed and U.L. approved for joining copper to aluminum, and follow the connector manufacturer's recommended procedure closely.

NOTE: Wire used, location and enclosure of splices, etc., must conform to good wiring practice and local codes.

## STEP 5

### 4-WIRE SYSTEM

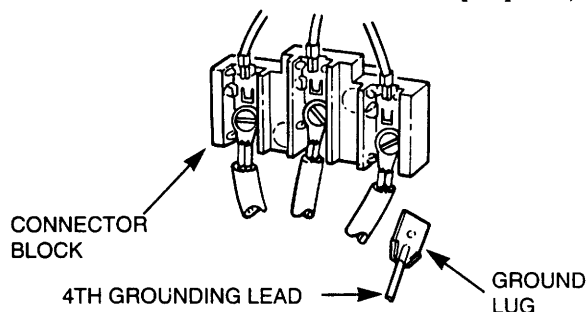
### SPECIAL GROUNDING INSTRUCTIONS

#### WARNING:

Frame grounded to neutral of appliance through a link. If used in a MOBILE HOME or if LOCAL CODES do not permit grounding through the neutral:

- 1) disconnect the link from neutral,
- 2) use grounding terminal or lead to ground unit in accordance with local codes, and
- 3) connect neutral terminal or lead to branch circuit in usual manner.

(If the appliance is to be connected by means of a cord set, use 4-conductor cord for this purpose.)



## STEP 6

### ANTI-TIP BRACKET INSTALLATION

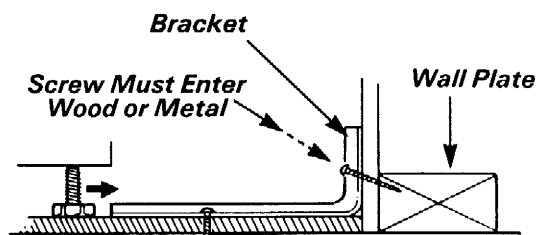
AN ANTI-TIP bracket is supplied with instructions for installation in a variety of locations. The instructions include a template, a parts list and a list of tools necessary to complete the installation. Read the IMPORTANT SAFETY INSTRUCTIONS and the instructions that fit your situation before beginning installation.

## WARNING

1. Range must be secured by ANTI-TIP bracket supplied.
2. See instructions to install (supplied with bracket).
3. Unless properly installed, range could be tipped by stepping or sitting on door. Injury might result from spilled hot liquids or from range itself.

### Typical installation of Anti-Tip bracket

#### Attachment to Wall



## STEP 7

### LEVELING THE RANGE

The range must be leveled. Leveling feet are located on each corner of the base of the range. Remove the storage drawer and rotate the leveling feet in or out as required. To remove drawer, pull it out all the way, tilt up the front and remove it. To replace, insert glides at back of drawer beyond stop on range glides. Lift drawer if necessary to insert easily.

One of the rear leveling feet will engage the ANTI-TIP bracket (allow for some side to side adjustment). Allow a minimum clearance of 1/8" between the range and the leveling foot that is to be installed into the ANTI-TIP bracket.

Check the range for proper installation into the ANTI-TIP bracket (after the range has been properly installed) by grasping the edges of the REAR burner holes and carefully attempting to tilt the range forward.

## STEP 8

### FINAL CHECK

Be sure all switches are in the "off" position before leaving the range.

---

## Notes

---

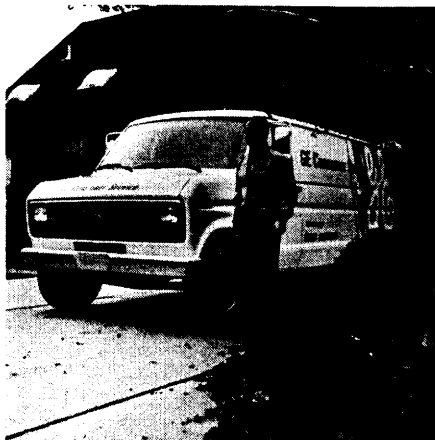
## Notes

---

## Notes

# We'll Be There

With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!



## In-Home Repair Service

**800-GE-CARES  
(800-432-2737)**

A GE Consumer Service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.



## Service Contracts

**800-626-2224**

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

## Parts and Accessories

**800-626-2002**

Individuals qualified to service their own appliances can have needed parts or accessories sent directly to their home, free of shipping charge! The GE parts system provides access to over 47,000 parts...and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.



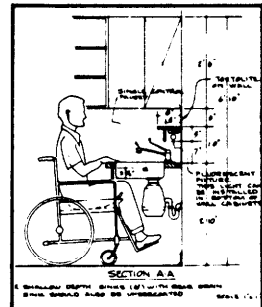
## GE Answer Center®

**800.626.2000**

Whatever your question about any GE major appliance, GE Answer Center® information service is available to help. Your call—and your question—will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.



Telecommunication Device for the Deaf



## For Customers With Special Needs...

**800.626.2000**

Upon request, GE will provide Braille controls for a variety of GE appliances, and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items, free of charge, call 800.626.2000.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-833-4322) to request information or service.

# YOUR GE ELECTRIC RANGE WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

## WHAT IS COVERED

### FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the range** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

## WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

### Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®  
800.626.2000  
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

**Warrantor: General Electric Company**

**If further help is needed concerning this warranty, write:  
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**

Part No. 164D2588P011

Pub. No. 49-8214

JBS02P

JBS03P

JBS03GP

JBS16P

JBS16GP

JBS26P

JBS26GP

JBC16GP

JBC26P